IMPORTANT NOTICE

If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

wolfgang puck Bistro collection

W.P. APPLIANCES, INC.
Toll Free (800) 275-8273 Email address: wpappliances@wphousewares.com
Website: www.wolfgangpuck-kitchenware.com

Model BESC0006 Printed in China REV 1.0

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WOLFGANG PUCK

7 Qt Electronic Slow Cooker

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1 Read all instructions before using.

2 Do not touch hot surfaces. Use handles or knobs. The lid handle may get hot while cooking, use of an oven mitt while handling is advised.

3 To protect against electrical shock, do not immerse cord, plug, or cooking unit in water or other liquid.

CAUTION: Never submerge the heating unit in water or other liquid.

4 Close supervision is necessary when any appliance is used by or near children.

5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

6 Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to W. P. Appliances, Inc. (see warranty) for examination, repair, or adjustment.

7 The use of accessory attachments not recommended by W.P. Appliances, Inc. may cause fire, electrical shock or injury.

8 Do not use outdoors.

9 Do not let cord hang over edge of table or counter, or touch heated surfaces.

10 Do not place on or near a hot gas or electric burner, or in a heated oven.

11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use hot pads when moving your heated slow cooker.

12 Do not use appliance for other than intended use.

13 To disconnect, press the OFF button, then remove plug from wall outlet.

14 Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

15 This appliance is for HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

Additional Safety Information

No user-serviceable parts inside. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over. NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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wolfgang puck Bistro collection

Know Your Slow Cooker

Advantages of Slow Cooking

- Turn your slow cooker on in the morning and come home to a complete hot and tasty meal.
- Do to the amount of cooking time you will find that less expensive cuts of meat are tenderized and practically fall off the bone.
- The various flavors of your ingredients will incorporate into each other due to the length of time that they are slowly cooked.
- Foods will not burn after a full day of cooking since the heat source comes from the sides and not the bottom.
- The slow cooker frees your oven and stove top for other uses, and should always be considered as an option for large gatherings or holiday meals.
- Use your slow cooker as a buffet server to keep food warm such as chili's, soups, chicken wings, meatballs, etc.

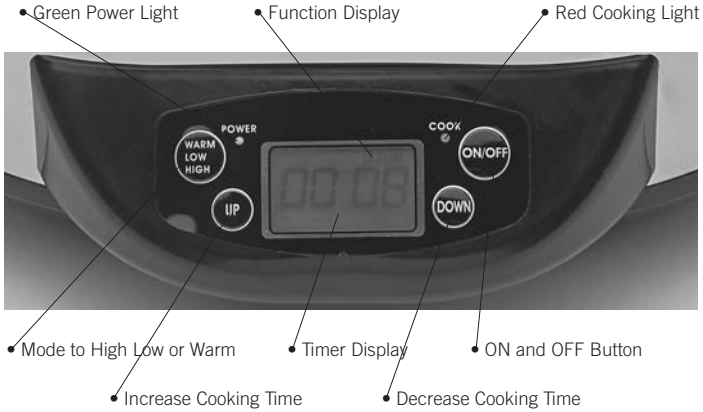
Before Your First Use

Carefully unpack the slow cooker and remove all packaging materials. Wash the removable ceramic pot and tempered glass lid in warm soapy water or in the dishwasher. To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth. When cleaning the slow cooker, always ensure that the unit is not plugged in. **Caution: Do not immerse the appliance, cord or plug in water.**

Important: Do not use harsh or abrasive cleansers on any part of the appliance.

Using Your Slow Cooker

1. Plug your slow cooker into a 110/120v outlet. The green POWER light will illuminate indicating that the unit is plugged in, but that the heating elements have not turned on. The LCD will illuminate and display the default time setting of 06:00 (6 hours). At the same time, the “HIGH” will appear in bottom left corner of the digital readout.
2. The “UP” and “DOWN” buttons are used to adjust the cooking time in 30 minute increments. The WARM/HIGH/LOW button is used to adjust the cooking temperature between the HIGH & LOW settings. The WARM setting will automatically shut off after 20 hours.
3. Select the time based on the length of time indicated in your recipe. The HIGH setting has a time range of 4 - to 6 - hours, and the LOW setting has a time range of 8 – 16 hours. The default time for HIGH setting is 6 hours, and LOW is 10 hours. The keep warm time will last a maximum of 20 hours before the unit shuts itself off.
4. Once you have selected the time and HIGH / LOW setting press the “ON/OFF” button. The “COOK” light will illuminate red indicating that the heating process has started. Always cook with the lid in place. Excess heat will be lost when the lid is removed on the LOW setting requiring you to extend the cooking time. For shorter cooking times on the HIGH setting, the lid can be removed to stir the food, however replace the lid promptly after stirring.
5. When the cooking time is completed, the slow cooker will automatically shift to the “WARM” setting, and the word “WARM” will appear in the top right corner of the digital readout.
6. To turn the slow cooker off, push the “ON/OFF” button. The red “COOK” light shut off and the green “POWER” indicator will remain on indicating that your unit is still plugged in. Unplug from the wall outlet.



Slow Cooking Tips

- Natural cheeses will break down during the long cooking process of your slow cooker. If your recipe calls for cheese always add it during the last hour of the cooking process. Milk will curdle over long cooking times, but you can substitute evaporated milk or stir in heavy cream or sour cream during the last hour as well.
- Fish and seafood tend to cook faster then meat and should be added late in any recipe for soup or chowder.
- Browning meats help reduce the fat content and enhance the flavor and texture of dishes, but it is not necessary. Because of the condensation in a slow cooker, reduce the liquid if you are making a sauce or gravy from it.
- Root vegetables, like potatoes, carrots, and turnip, should be cut in small pieces, about 1-inch, and layered on the bottom of the crock so they will start to cook as soon as the liquid heats.
- Always defrost meat or poultry before putting it into a slow cooker.
- Fill cooker no less than half full and no more than two-thirds full.
- It is recommended that you use whole leaf herbs and spices when cooking all day. Ground herbs should stirred in only in the last hour of cooking as they may tend to overpower the ingredients
- Always soften dried beans first when using with recipes that call for sugar or acidic foods as they tend to harden the beans. Dried beans should be boiled in water for 10 minutes, and then allowed to simmer for at least 1 hour or until softened.
- Pasta should be cooked al-dente prior to adding to the slow cooker, unless the recipe states otherwise.

Conversion Chart

Original Recipe	Cook on LOW for:	Cook on HIGH for:
15 to 30 minutes	4 to 8 hours	1 1/2 to 2 1/2 hours
30 minutes to 1 hour	6 to 8 hours	3 to 4 hours
1 hour to 3 hours	8 to 16 hours	4 to 6 hours

Roasted Fingerling Potatoes with Garlic

Serves 6

INGREDIENTS

2 pounds fingerling potatoes, washed
10 cloves of garlic, peeled
2 tablespoons extra virgin olive oil
1 teaspoon kosher salt
Fresh cracked black pepper

METHOD

1. Combine all ingredients into slow cooker.
2. Push down to form a single layer.
3. Cover and cook on HIGH until tender, about 2 1/2 to 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Easy French Onion Soup

8 servings

INGREDIENTS

6 large onions, sliced thin
3 tablespoons olive oil
2 cups chicken broth
2 cups beef broth
1/3 cup port
1 sprig thyme
1 bay leaf
8 slices french bread
2 slices gruyer cheese

METHOD

1. Toss onions and oil together in the slow cooker. Cover and cook on HIGH for 9 hours. At this time onions will be beautifully caramelized.
2. Add broths, port, thyme and bay leaf. Stir, cover and cook on HIGH until hot, 15 - 30 minutes.
3. Preheat oven to 400F.
4. On a baking sheet toast French bread until golden brown, about 10 minutes in the oven. Remove and set aside.
5. Ladle soup into individual soup crocks. Top each soup with 1 piece of toasted bread and 1 slice of cheese.
6. Place crocks onto baking sheet and bake at 400F for 8 - 10 minutes or until the cheese is melted and bubbly.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Brownie Pudding

6 servings

INGREDIENTS

Batter
3/4 cup flour
1/3 cup cocoa
1/4 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoons kosher salt
1/2 cup half and half
1/4 cup melted, unsalted butter
2 teaspoons pure vanilla extract
2 tablespoons strong espresso

Topping
1/4 cup cocoa
1/2 cup brown sugar
1 1/2 cup hot coffee

METHOD

1. In a large bowl whisk together batter ingredients in the order listed. Spread evenly over greased bottom of slow cooker.
2. Combine topping ingredients together and pour evenly over batter.
3. Cover and cook on HIGH for 1 to 1 1/2 hours until top layer is set and slightly puffed. The cake will now be on the top and a nice pudding underneath.

Recipe courtesy Marian Getz, Wolfgang Puck Chef

Southwestern Strata with Sausage

4 - 6 servings

INGREDIENTS

3/4 pound bulk pork or turkey sausage, mild Italian sausage, or chorizo, casing removed.
1/2 pound stale rosemary country bread or French bread, cut into 1/4 inch slices
1 garlic clove, cut in half
1 cup grated pepper jack cheese
6 eggs, slightly beaten
2 cups milk
1/2 teaspoon powdered mustard
3/4 teaspoon kosher salt
Freshly ground pepper
1 cup fresh tomato salsa for garnish

METHOD

1. Heat a large heavy skillet over medium heat and add the sausage. Saute, breaking it up into bite size chunks with a wooden spoon until cooked through and lightly browned, about 5-7 minutes. With a slotted spoon, transfer the sausage pieces to paper towels to drain and cool.
2. Oil slow cooker.
3. Rub Slices of bread with the cut cloves of garlic and spread in a single layer over the bottom of the cooker. Sprinkle half the cheese over the bread, and top with the sausage. Sprinkle with remaining cheese.
4. In a small bowl, beat together eggs, milk, mustard, salt and pepper. Pour over the bread mixture.
5. Cover with lid and cook on HIGH for 2 to 2 1/2 hours or until eggs are set and slightly puffed.
6. Serve with salsa.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Poached Pears in Zinfandel

4 servings

INGREDIENTS

4 ripe pears
1 lemon
1 bottle Zinfandel
1 whole vanilla bean, split in half
1/2 teaspoon black peppercorns
1/2 cinnamon stick
1/3 cup sugar
1 box fresh raspberries
Fresh mint sprigs for garnish

METHOD

1. Peel, halve and core the pears. Rub each half with lemon juice.
2. In a greased slow cooker, combine the zinfandel, vanilla bean, peppercorns, cinnamon stick and sugar.
3. Add the pears and poach them on HIGH for 2 1/2 to 3 1/2 hours or until tender. Serve with whipped cream.

Recipe courtesy Wolfgang Puck Cookbook, Recipes from Spago, Chinois, and Points East and West, Random House (May, 1996)

Ginger Cake

Makes one 12x18 inch sheet cake

INGREDIENTS

2-3 tablespoons unsalted butter, melted
Flour
10 tablespoons (5 ounces) unsalted butter, softened
10 tablespoons (5 ounces) brown sugar
4 egg yolks
2/3 cup dark molasses
1 1/2 tablespoons baking soda
2 tablespoons boiling water
5 teaspoons ground ginger
1/2 teaspoon freshly ground nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon allspice or ground cloves
1/2 cup sour cream
6 egg whites
1/3 cup sugar

METHOD

1. In a bowl, cream the butter and brown sugar. Beat in the egg yolks, 1 at a time, then mix in the molasses.
2. Activate the baking soda by dissolving it in the boiling water, then mix it into the batter.
3. Sift in the ginger, nutmeg, cinnamon, salt, and allspice or cloves. Mix in the sour cream.
4. In a clean bowl, whip the egg whites until they hold soft peaks. Slowly beat in the sugar and continue to beat to stiff shiny peaks.
5. Gently fold the egg whites into the batter.
6. Pour batter into greased slow cooker. Smooth out the top evenly.
7. Cover and cook on HIGH for 2 to 2 1/2 hours until puffed and a knife inserted off center comes out clean.

Recipe courtesy Wolfgang Puck Cookbook, Recipes from Spago, Chinois, and Points East and West, Random House (May, 1996)

Cream of Root Vegetable Soup with Sour Cream

6 servings

INGREDIENTS

6 cups water or chicken broth
3 carrots, peeled and chopped
2 parsnips, peeled and chopped
2 stalks celery, chopped
1 large russet potato, peeled and chopped
1 leek, white part only, rinsed, sliced
1/2 rutabaga, peeled and chopped
2 tablespoons chopped flat-leaf parsley
2 teaspoons kosher salt (more to taste)
1/2 teaspoon white pepper
1 pinch ground coriander
2 tablespoons whipping cream
1 tablespoon unsalted butter
1/2 cup sour cream
Minced dill or thinly sliced green onions for garnish

METHOD

1 Add all ingredients into the slow cooker in the order listed.

2 Cover and cook on LOW 7-8 hours or until vegetables are tender and fragrant.

3 Taste carefully and adjust seasoning. Serve

Recipe courtesy Wolfgang Puck Makes it Easy,
Rutledge Hill Press (October, 2004)

Spareribs Chinois

2 - 3 servings

INGREDIENTS

2 pounds baby back ribs, in one or 2 racks
Freshly ground pepper
1 cup soy souce (half mushroom soy is nice)
1 1/2 cups rice vinegar
1/4 cup shopped garlic
1/4 cup chopped fresh ginger
2 tablespoons chopped fresh cilantro or lemongrass
1 small jalapeno pepper, minced
1 large shallot, minced

METHOD

1 Rub both sides of the ribs with the black pepper. Place them in the slow cooker.

2 Mix the soy sauce, vinegar, garlic, ginger, cilantro or lemongrass, jalapeño pepper and shallot and pour over the ribs. There should be enough liquid to barely cover the meat.

3 Cover with lid and cook on LOW for 8-9 hours. Meat is done when tender and meat starts to separate from the bone.

Recipe courtesy Wolfgang Puck Cookbook, Recipes from Spago, Chinois, and Points East and West, Random House (May, 1996)

Wolfgang's Bacon Wrapped Meat Loaf

6 - 8 servings

INGREDIENTS

3 tablespoons extra virgin olive oil
1 large onion, peeled and diced
1/2 pound mushrooms, trimmed and finely chopped
3 large cloves garlic, peeled and minced
1 cup heavy cream
1 1/2 teaspoons minced fresh oregano
1 1/2 teaspoons minced fresh thyme
1 1/2 teaspoons salt
1/2 teaspoon freshly ground black pepper
1 pound lean ground beef
1 pound lean ground pork
1 pound ground veal
1 egg, lightly beaten
3/4 pound sliced smoked bacon (about 13 slices)

METHOD

1 In a large skillet over medium-high heat, heat the olive oil.

2 Sauté the onion until translucent, about 8 minutes.

3 Add the mushrooms and garlic and cool over medium-high heat until they just begin to color, 3-5 minutes.

4 Stir in cream, oregano, thyme, salt, and pepper. Bring mixture to a boil, then reduce heat and simmer until the vegetables are tender, about 5 minutes. Transfer the vegetable mixture to a large mixing bowl and let cool.

5 Place meat mixture into greased slow cooker and smooth out the top.

6 Lay bacon slices on top, tucking ends under edge of meatloaf.

7 Cover and cook on HIGH for 1 1/2 hours, then on LOW for 7 hours until internal temperature reaches 165F.

Recipe courtesy Wolfgang Puck, Live, Love, Eat!
Random House (October, 2002)

Recipe Notes

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.